

# DINNER

5.00pm – 9.00pm

## ENTRÉE

<b>WILD MUSHROOM RISOTTO</b> (V, GF) With green peas, grana padano & pea tendrils	<b>16.0</b>
<b>CRISPY FRIED CALAMARI</b> With chilli & lime salt, Pico de gallo salad & cumin pepita aioli	<b>16.5</b>
<b>BEETROOT SALAD</b> (V, VV & GF option) With orange, walnuts, goats cheese, lemon & balsamic dressing	<b>14.5</b>
<b>QUINOA &amp; FREEKAH SALAD</b> (V, VV) With charred greens, cherry tomatoes, lemon & olive oil dressing <b>Add Chicken 5.00</b>	<b>14.5</b>
<b>CRISPY CHICKEN DRUMETTES</b> Smoked rosemary & honey golden fried drumettes with apple, pear, cheddar salad & aioli	<b>15.0</b>

## MAINS

<b>PAN SEARED CHICKEN BREAST</b> (GF) With homemade Napoli, fresh basil, buffalo mozzarella, white wine butter sauce, charred greens	<b>25.5</b>
<b>VEGO PASTA</b> (V) Housemade fettuccine with cherry tomato sauce, basil, parsley, sage, garlic & onion <b>Add Chorizo 5.0</b>	<b>19.0</b>
<b>SCOTCH FILLET</b> (GF) 300gm fillet with seasonal vegetables & your choice of sauce:- mushroom, red wine jus or peppercorn	<b>27.0</b>
<b>LAMB SHOULDER</b> (GF) With roast pumpkin, cherry tomatoes, salsa verde & creamy mushrooms	<b>26.0</b>
<b>MOROCCAN DATE CURRY</b> (V, VV & GF options) Housemade moroccan date curry with mushrooms & sweet potato served with basmati rice <b>Add beef 5.0</b>	<b>18.0</b>

## DESSERT

<b>CARAMEL POPCORN PANNA COTTA</b> With roasted almonds, shaved coconut, fresh strawberries & housemade salted caramel	<b>11.0</b>
<b>STRAWBERRY PIE</b> Homemade short crust pastry, cardamon spiced strawberry, vanilla bean ice cream	<b>11.0</b>
<b>CHOCOLATE DELIGHT</b> See specials board	<b>11.0</b>

## SIDES

<b>CHIPS</b>	<b>8.0</b>
<b>SWEET POTATO WEDGES</b>	<b>9.0</b>
<b>SEASONAL VEGETABLE</b>	<b>8.0</b>
<b>MASH</b>	<b>8.0</b>
<b>MIXED GREEN SALAD</b>	<b>8.0</b>

# SNACKS

3.00pm – 5.00pm  
Thursday to Saturday

<b>TOLEDO MEATBALLS</b> Smoked beef, parsley, garlic, liquid smoke & paprika meatballs with rich tomato sauce, fresh herbs & charred bread	<b>15.0</b>
<b>BEEF SLIDER</b> Mini beef burger with cheese, homemade B.B.Q sauce, cos lettuce, tomato, pickles & bad boy chips	<b>9.0 EACH</b>
<b>ARANCINI BALLS</b> Smoked leg ham, seeded mustard, green pea & clove arancini balls with honey glaze aioli & rocket salad	<b>13.0</b>
<b>CHIPS</b> Bowl of golden bad boy chips with aioli	<b>8.0</b>

# DRINKS

<b>COFFEE</b>	<b>SML</b>	<b>MED</b>	<b>LRG</b>
Espresso   Flat White   Latte   Cappuccino   Long Black Macchiato   Mocca     Melbourne Magic   Piccolo Babychino	<b>3.6</b>	<b>4.2</b>	<b>4.7</b>
Hot Chocolate   Vanilla Chai Latte   Spiced Chai Latte Tumeric Latte	<b>3.6</b>	<b>4.2</b>	<b>4.7</b>
Vegan Prana Chai (wet blend)   Iced Coffee   Iced Chocolate   Affogatto			<b>5.0</b>
Milk Alternatives: Soy   Almond   Coconut   Lactose Free			<b>0.5</b>
<b>POT OF TEA</b>			<b>4.0</b>
Honeydew Green   Peppermint   English Breakfast   Earl Grey Lemongrass & Ginger   Chamomile			
<b>COLD DRINKS</b>			<b>4.0</b>
Coke, Diet Coke, Coke Zero, Lemonade, Fanta, Lemon Squash, Tonic Water, Soda Water, Dry Ginger Ale, Ginger Beer			
Lemon, Lime & Bitters <b>4.5</b>   San Pellegrino 250ml <b>4.0</b>   San Pellegrino 750ml <b>8.0</b>			
<b>HEALTHY HUMANS 100% ALL NATURAL JUICES</b>			<b>5.0</b>
Apple, Orange			
<b>NOAH'S JUICES 100% NATURAL MIXED JUICES</b>			<b>5.0</b>
See fridge selection			
<b>MILKSHAKES</b>			<b>5.0</b>
Chocolate, Strawberry, Caramel, Vanilla, Coffee			
<b>KOMBUCHA</b>			<b>6.0</b>
Raspberry Lemonade, Cherry Plum, Hibiscus Kiss, Original, Apple Crisp, Lemon/Lime & Mint, Ginger & Lemon, Ginger Berry			

# DRINKS

## WINE

		<b>GLS.</b>	<b>BTL.</b>
<b>SPARKLING</b>			
Johnny Q Brut Cuvee	Limestone Coast, SA	<b>8.0</b>	<b>32.0</b>
Andre Delorme "Blanc de Blancs"	Rully, France		<b>44.0</b>
<b>WHITE</b>			
Johnny Q Semillon Sauvignon Blanc	Adelaide Hills, SA	<b>8.0</b>	<b>32.0</b>
Babich "Black Label" Sauvignon Blanc	Marlborough, NZ	<b>9.0</b>	<b>40.0</b>
Riposte "The Scimitar" Riesling	Adelaide Hills, SA	<b>9.0</b>	<b>40.0</b>
Juniper "Crossing" Chardonnay	Margaret River, WA	<b>9.5</b>	<b>44.0</b>
Cantina Tollo Pinot Grigio	Chieti, Abruzzo	<b>8.0</b>	<b>32.0</b>
Growers Gate Moscato	Sth Eastern Australia	<b>7.5</b>	<b>30.0</b>
<b>RED</b>			
Johnny Q Shiraz	Limestone Coast, SA	<b>8.0</b>	<b>32.0</b>
Yarram Creek Pinot Noir	Bellarine Peninsula, VIC	<b>9.5</b>	<b>44.0</b>
Penley Tolmer Cabernet Sauvignon	Coonawarra, SA	<b>9.0</b>	<b>40.0</b>
Turkey Flat "Butchers Block" Shiraz	Barossa Valley, SA	<b>9.0</b>	<b>40.0</b>
Maxwell "Little Demon" Cabernet Merlot	McLaren Vale, SA	<b>8.5</b>	<b>38.0</b>

## BEERS & CIDER

James boags premium, Crown larger, Coopers pale ale, Corona, Furphys	<b>8.0</b>
Fat Yak pale ale, Asahi	<b>9.0</b>
Cascade Light	<b>7.0</b>
Apple Cider, Pear Cider	<b>8.0</b>
Rekorderlig Wild Berry Cider	<b>11.0</b>

## SPIRITS

Ouzo, Scotch, Gin, Vodka, Bourbon, Rum, Whiskey	<b>8.0</b>
Tequila, Fireball, Cointreau, Sailor Jerry	<b>9.0</b>
Malibu, White Rum, Bailey's, Tia Maria, Kahlua	<b>6.0</b>
Patron XO, Hennessy VS Cognac	<b>10.0</b>

## COCKTAILS

<b>Espresso Martini</b> - Peppans blend coffee with Kahlua, Vodka & sugar syrup	<b>17.0</b>
<b>Moscow Mule</b> - Vodka, lime, ginger beer & chilli garnish	<b>16.0</b>
<b>Cosmopolitan</b> - Vodka, Cointreau, cranberry juice & lime	<b>16.0</b>
<b>Mojito</b> - Rum, lime, mint & soda	<b>15.0</b>
<b>Long Island Ice Tea</b> - Vodka, Gin, Tequila, Cointreau, White Rum, coke, topped with mint & fresh orange	<b>18.0</b>
<b>Aperol/Campari Spritz</b> - Prosecco, Aperol (or Campari) & soda	<b>15.0</b>
<b>Peppans Special</b> - Gin, basil, cucumber & lime	<b>14.0</b>
<b>Vodka Sunrise</b> - Vodka, raspberry, orange juice & soda	<b>10.0</b>
<b>Mimosa</b> - Champagne & dash orange juice	<b>5.0</b>



bar & cafe

## BREAKFAST

7.30am – 3.00pm

<b>EGGS BENEDICT</b> (GF option)	17.0
Smoked pulled chicken, 2 poached eggs, tarragon hollandaise on chargrilled sourdough	
<b>LAMB SHOULDER</b> (GF option)	19.5
12 hour braised lamb shoulder on chargrilled sourdough with 2 poached eggs & chimichuri sauce	
<b>CORN FRITTERS</b> (V, VV option)	18.5
Homemade corn fritters with 2 poached eggs, salsa verde, chilli & black bean salsa	
<b>SMASHED AVOCADO</b> (V, VV & GF option)	19.5
Homemade beetroot hummus, 1 poached egg, dukkah, sumac & spinach on chargrilled multigrain	
<b>CHILLI FOLDED EGGS</b> (V & GF option)	16.5
With pickled cabbage, charred corn, homemade smokey chilli jam, beetroot hummus on a grilled tortilla	
<b>BREAKFAST BURRITO</b> (V option)	13.0
Homemade smokey beans, avocado, fried egg, vintage cheddar cheese, coriander salad & dusted with sweet paprika Add bacon 2.0	
<b>GRANOLA</b> (V, VV option)	13.0
Housemade granola with organic yoghurt & seasonal fruits (housemade coconut yoghurt for vegan option)	
<b>PORRIDGE</b>	15.0
See specials board	
<b>HOTCAKES</b>	18.0
See specials board	
<b>TWO PIECES OF TOAST</b>	5.0
Sourdough, multigrain, gluten free or fruit toast with choice of spreads	
<b>TWO EGGS ON TOAST</b>	9.5
with choice of sourdough, multigrain or gluten free	
<b>ADD EXTRAS</b>	4.0
Egg, bacon, roast mushrooms, roast tomatoes, hash brown, feta, spinach, corn fritter	
Lamb shoulder, braised beans, avocado, smoked salmon, chorizo, hollandaise sauce	
Aioli, hot sauce	

## LUNCH

11.00am – 3.00pm

<b>SOUTHERN FRIED CHICKEN BURGER</b>	20.0
Spiced thigh fillet, cos lettuce, slaw, tomato, lemon & herb aioli, served with bad boy chips For the brave housemade chilli aioli (very hot)	
<b>CRISPY FRIED CALAMARI</b>	16.5
With chilli & lime salt, rocket salad. Served with a cumin & pepita aioli	
<b>QUINOA &amp; FREEKAH SALAD</b> (V, VV)	14.5
With charred greens, cherry tomatoes, lemon & olive oil dressing Add Chicken 5.00	
<b>BEETROOT SALAD</b> (V, VV & GF option)	14.5
With orange, walnuts, goats cheese, lemon & balsamic dressing	
<b>VEGO PASTA</b> (V)	19.0
Housemade fettuccine with cherry tomato sauce, basil, parsley, sage, garlic & onion Add Chorizo 5.00	
<b>CRISPY CHICKEN DRUMETTES</b>	15.0
Smoked rosemary & honey golden fried drumettes with apple, pear, cheddar salad & aioli	
<b>KOREAN STEAK SANDWICH</b>	17.0
Housemade bulgogi marinated porterhouse, kimchee, salad mix & golden fries on sourdough	
<b>CHIPS</b>	8.0
Bowl of golden bad boy chips with aioli	

## FRIDGE SELECTION

<b>FRESH BAGUETTES</b>	9
<b>TOASTED SANDWICHES</b>	6
<b>EGG &amp; BACON ROLL</b>	6
<b>MUFFINS, CROISSANTS, SLICES, CAKE</b>	3.5 - 5.0

V = Vegetarian | VV = Vegan | GF = Gluten Free